

ABSTRACT OF THE DISCLOSURE

A process for preventing food-borne illness by pasteurizing the surface of a food product.

The inventive process preferably comprises the step of heating the product surface in a manner effective to bring the temperature of the surface to at least 160°F without causing any substantial change in color and without substantially changing the internal core temperature of the product. The heating step is also preferably conducted in a manner effective for achieving at least a 3 log reduction in live bacteria on the product surface. The inventive process is particularly well suited for treating precooked meat, poultry, and fish products.

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